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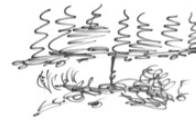
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LIST OF ACRONYMS

CDC	Center for Disease Control and Prevention
FFQ	food frequency questionnaire
NCI	National Cancer Institute



1.0 TELEPHONE SCREENING

1. “Hello, I’m calling on behalf of the (name of Tribe and department). May I please speak with (name of respondent)?” (Enter contact information into Table A-1; refer to Table A-2 for response entry codes)

_____ Yes
_____ No

If YES and respondent is speaking or when the respondent comes to the telephone, continue to Question #2.

If NO, probe if he/she lives there, and if so, ask “**When is the best time to reach him/her?** (Record on log) “**Okay, thank you for your time. Good bye.**”

If NO, not living there, ask “**What is the best way to reach him/her?** (Record new number on log) “**Okay, thank you for your time. Good bye.**”

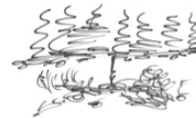
2. “Hello, my name is (your name). Reintroduce Tribe if necessary. **We are conducting a survey to determine the fish consumption rates within our Tribe. The survey is endorsed and supported by the (name council / other). Your information, plus the information of other Tribal members, will help us protect our environment and promote the health of our Tribal members and families. You are free to not answer any of the questions. Today’s survey takes about 5 minutes and we would like to include your input, if now is a good time?”**

_____ Yes
_____ No

If YES, “**thank you for agreeing to participate,**” check box below and continue to Question #3.

- ☐ Interviewer check this box if respondent agrees to participate in the telephone screening.

If NO, ask “**When is a good time to call back?** (Record on log) “**Okay, thank you for your time. Good bye.**”



3. **“I’d like to ask you about what you ate yesterday. Did you eat any fish yesterday? This includes ANY amount of fish, shellfish, or seafood eaten for breakfast, lunch, dinner, or snacks, by itself or within a dish such as soup.”** (Record on log)

_____ Yes
_____ No

If YES, skip to Question #8.

If NO, continue to Question #4.

4. **“Did you eat any fish in the past week (or if not, in the past month)?”**
(Record on log)

_____ Yes
_____ No

If YES, skip to Question #7.

If NO, continue to Question #5.

5. **“Did you eat any fish in the past year?”** (Record on log)

_____ Yes
_____ No

If YES, skip to Question #7.

If NO, continue to Question #6.

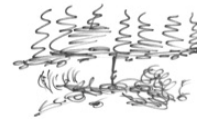
6. **“Thank you. Just to be thorough, is it possible that during the past year you ate fish at a restaurant, a friend’s house or another place, or someone brought fish to you?”** (Record on log)

_____ Yes
_____ No

If YES, continue to Question #7.

If NO, skip to Question #9.

7. **“How many days did you eat fish in the past week (or month or year – depending on previous answers)?”** (This information will determine applicability of the NCI Method; Record on log as number per week, month, or year)



7a. “Now considering your eating habits in general, on average how many days do you eat fish – this can be number of times each week, each month, or each year?” (Record on log as number per week, month, or year)

8. Thank you. We are also conducting survey interviews that have been endorsed by _____ (endorsing authority) _____. The information that you provide will remain strictly confidential and it will help to protect the health of our Tribe. We will conduct in-person interviews in a convenient location. Your participation is very important. If you do agree to participate, you may withdraw at any time and there would be no consequence for you. May we meet with you for the survey interview? (Record on log)

_____ Yes

_____ No

If YES, **“Great, thank you for your willingness to participate in this important survey. Let’s schedule a time and place. We have Tribal interviewers available to meet 7 days a week from 8:00 am until 7:00 pm; which day in the next two weeks is best for you?”** If don’t know, schedule a call-back time to set interview. Record on log, skip to #10.

If NO, **“I understand. This survey is very important. We don’t have to do it immediately, we have several months to schedule it. I’d like to call you back at a later date. We want to make sure we represent the whole Tribe.”**

If ACCEPT or SOFT REFUSAL, schedule re-call and skip to #10.

If HARD REFUSAL, **“Okay, thank you for your time today. Good bye.”**

9. “Can you please tell me the main reasons why you haven’t eaten fish?”
Allow respondent to answer question unaided, then state **“now I will list some other reasons people do not eat fish; please let know if any of these apply to you.”** List the following items (of those not already noted by the respondent). Check left and right columns, then continue to #10:

Contamination:

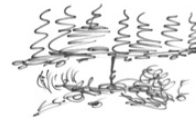
A. “Do you not eat fish because of fish advisories?”

_____ Yes

_____ Answered unaided

_____ No

_____ Answered by prompt



B. “Do you not eat fish because of pollution?”

<input type="checkbox"/> Yes	<input type="checkbox"/> Answered unaided
<input type="checkbox"/> No	<input type="checkbox"/> Answered by prompt

C. “Do you not eat fish because of other environmental concerns (for example, eating fish is not sustainable)?”

<input type="checkbox"/> Yes	<input type="checkbox"/> Answered unaided
<input type="checkbox"/> No	<input type="checkbox"/> Answered by prompt

Fish Availability:

D. “Do you not eat fish because there is not enough fish available to catch?”

<input type="checkbox"/> Yes	<input type="checkbox"/> Answered unaided
<input type="checkbox"/> No	<input type="checkbox"/> Answered by prompt

E. “Do you not eat fish because it is hard to find fresh fish and seafood”

<input type="checkbox"/> Yes	<input type="checkbox"/> Answered unaided
<input type="checkbox"/> No	<input type="checkbox"/> Answered by prompt

Access to Fishing:

F. “Do you not eat fish because of limited access to fishing areas?”

<input type="checkbox"/> Yes	<input type="checkbox"/> Answered unaided
<input type="checkbox"/> No	<input type="checkbox"/> Answered by prompt

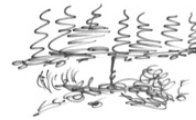
G. “Do you not eat fish because of you used to have access to a boat or fishing gear, but don’t anymore?”

<input type="checkbox"/> Yes	<input type="checkbox"/> Answered unaided
<input type="checkbox"/> No	<input type="checkbox"/> Answered by prompt

Other Reasons:

H. “Do you not eat fish because of you do not like fish or you prefer other foods?”

<input type="checkbox"/> Yes	<input type="checkbox"/> Answered unaided
<input type="checkbox"/> No	<input type="checkbox"/> Answered by prompt



I. "Do you not eat fish because you are too busy to catch and/or prepare fish?"

_____ Yes

_____ Answered unaided

_____ No

_____ Answered by prompt

J. "Do you not eat fish because you do not know how to prepare fish?"

_____ Yes

_____ Answered unaided

_____ No

_____ Answered by prompt

K. "Do you not eat fish because you cannot afford it?"

_____ Yes

_____ Answered unaided

_____ No

_____ Answered by prompt

L. "Do you not eat fish because of allergies or other health concerns?"

_____ Yes

_____ Answered unaided

_____ No

_____ Answered by prompt

M. "Do you not eat fish because you are a vegetarian or vegan?"

_____ Yes

_____ Answered unaided

_____ No

_____ Answered by prompt

N. "Do you not eat fish because you observe religious customs?"

_____ Yes

_____ Answered unaided

_____ No

_____ Answered by prompt

Table A-1. Telephone Screening Contact Log

Respondent Name:					Respondent ID #:			
Respondent Telephone Number <i>(strike-out incorrect numbers, record new):</i>								
Scheduled Call-Back Time for Telephone Screen <i>(if necessary to re-schedule):</i>								
When Called					Who Contacted		Results (of call & questions)	
Attempt	Date	Day	Time	Circle	Caller Name	Caller ID	Codes	Notes
1				AM PM				
2				AM PM				
3				AM PM				
4				AM PM				
5				AM PM				
6				AM PM				
7				AM PM				
8				AM PM				
9				AM PM				

When Called					Who Contacted		Results	
Attempt	Date	Day	Time	AM/PM	Caller Name	Caller ID	Code	Notes
10				AM PM				
11				AM PM				
12				AM PM				
13				AM PM				
14				AM PM				
15				AM PM				
Reported eating fish <u>yesterday</u> (circle): YES / NO / No Answer								
Reported eating fish during past <u>week</u> (circle): YES / NO / No Answer / Not Applicable								
Reported eating fish during past <u>month</u> (circle): YES / NO / No Answer / Not Applicable								
Reported eating fish during past <u>year</u> (circle): YES / NO / No Answer / Not Applicable								
Number of <u>days ate fish</u> (enter number, circle unit): _____ in past Week / Month / Year								
Number of <u>days generally eat fish</u> (enter number, circle unit): _____ times per Week / Month / Year								
Schedule in-person interview? (circle, enter): YES / NO (If NO, enter call-back time at top of form)								
Date: _____ (mm/dd/yyyy) Day: _____ Time: _____ am / pm Location: _____								

Table A-2. Entry Codes for Use During Telephone Screening

01	Completed interview
02	Mid-termination
03	Refusal
04	Invalid number: out of service, disconnected, fast busy
05	No answer
06	Busy signal
07	Answering machine
08	Appointment set
09	Language barrier: non-English
10	Disability: hearing-impaired, otherwise disabled

Note: Interviewers will be trained on how to respond to telephone inquiries (leaving a message, handling refusals, etc.)

10. Finally, for the survey, we need to note the general location where you live.

The zip code we have listed for your residence is (zip code from enrollment); is that correct? (Check)

_____ Yes

_____ No

If NO, “Can you please provide your correct RESIDENCE zip code (or if you don’t know the zip code, community name)?

_____ ¹

Final zip code of residence: _____

This concludes the interview. Thank you very much for your cooperation. We really appreciate your time today. That is all. Good bye.”

¹ **NOTE:** People sometimes have a different zip code for mail versus residence; be sure to inquire about residence. Prior to an in-person interview, the supervisor will need to check that the corrected zip code (or community name) supplied by the respondent is included in the list of eligible zip codes. If the reported residence zip code is not eligible, but the enrollment zip code used to locate the respondent is eligible, then a call-back may be made to clarify the location of the current residence address. An interview can still be scheduled pending the final determination. The final residence zip code for the respondent should be noted here.

2.0 INTERVIEW INTRODUCTION

Basic information about the interview (e.g., location) will be recorded by the interviewer prior to the in-person interview. The interviewer will then provide a brief introduction to the respondent about the project. Words to be spoken by the interviewer are identified in bold. Answers are written, checked, and/or circled, as indicated.

2.1 Administrative Information

General administrative information will be completed by the interviewer at the time of the interview, but prior to questioning the respondent.

2.1.1 Interviewer Identification

1. Interviewer Name _____
2. Interviewer ID: _____

2.1.2 Respondent Identification

3. Respondent ID: _____

2.1.3 Interview Date, Time, and Location

4. Date: _____ / _____ / _____ (mm/dd/yyyy)
5. Day (of the week): _____
6. Start time: _____ AM / PM (*circle*)
7. City, State: _____
8. Location/Venue (check): _____ Home _____ Central Location
_____ Tribal Office _____ Other (coffee shop, etc.)

2.2 Introduction to Interview

To begin the in-person interview, the interviewer will introduce the purpose of the survey and provide a brief overview of its structure.

“Hello, my name is _____, and we’re conducting a survey on behalf of the _____. We appreciate your willingness to participate in our fish consumption survey. The survey is endorsed by the _____.

The information you provide as part of this survey will help us understand the rates of fish consumption, how fish is prepared, and the species or types of fish regularly eaten by members of the _____ Tribe. Your information, plus the information of other Tribal members, will help us protect our environment and promote the health of our Tribal members and families.

We do not intend to collect ANY culturally-sensitive information during this interview. The information that you provide during this interview is confidential. Your responses to the questions will be combined with those of others so that your answers cannot be identified. In the meantime, if you have any questions, here is an information and contact sheet for you to keep. (Provide Information Sheet)

This interview will take about an hour. The questionnaire has 3 parts. In the first part, I will ask you to tell me how much fish you ate yesterday. The second part focuses on the past 12 months: the types of fish you ate, how often you ate it, where you got it, and how it was prepared, as well as fishing activities and special events. Finally, in the third part, I will ask you for some general information about yourself.

Your participation in this study is voluntary and you may withdraw at any time without any consequence to you. If at any time during the interview, you do not know an answer or do not feel comfortable answering a question, we can skip to the next question. You are free to not answer any of the questions. May we start the interview now?”

☐ Interviewer check this box if respondent agrees to participate in the in-person interview.

3.0 24-HOUR DIETARY RECALL

The first part of the in-person interview is a 24-hour dietary recall. Words to be spoken by the interviewer are identified in bold. Each question will be asked in numeric order. Photographic and portion model displays will be available for use during questioning.

3.1 Fish Consumption

9. **“The first questions are about your fish consumption yesterday. Please consider what you ate yesterday. I am going to ask you about EACH time you ate. That would include meals, snacks, eating at home, eating at a friend’s or relative’s house or a purchase somewhere. It includes eating fish anywhere or at any time and in any amount. Did you eat any fish yesterday?”**

_____ Yes

_____ No

_____ Don’t know/Refused

If YES, continue to next Question #9a

If NO, skip to next Section (4.0).

- 9a. **“Please think about the first time you ate yesterday Please enter a description (name, time, or number) for the first occasion where you ate fish yesterday (which includes finfish, shellfish, and seafood). Consider all meals and snacks, including fish within dishes such as soups. Include fish bought from a store, from a restaurant, or caught by you or someone else.”**
(Enter description or occasion number in Table A-3)

10. **“What type of fish did you eat?”** (Refer to species display, if needed, enter species type in Table A-3; see Table A-4 for list of species).

- 10a. **“How much of the (species type mentioned) did you eat?** (See quantity displays according to species type; enter portion size according to Table A-3a).

- 10b. **“How was the (species type mentioned) prepared or cooked?**
(Unprompted, check box in Table A-3).

10c. **“Where did the (species type mentioned) come from? Was it from a market or store? Was it from a restaurant? Or was it caught by you or someone else (this includes Tribal distributions)?**

10d. **“Was it from Idaho waters or outside of Idaho?”** (Check box in Table A-3).

10e. **“Did you eat this species prepared in any other way or did you eat any other species of fish for (eating occasion mentioned) ?”**

Repeat Question #9a for first/second/third species type or preparation method mentioned for that eating occasion and complete Table A-3.

_____ Yes

_____ No

If YES, repeat Question #10b above.

If NO, continue to next Question #11.

11. **“Please think about the NEXT time you ate yesterday; when was that (name the eating occasion)? Did you eat fish? (Check)**

_____ Yes

_____ No

_____ Did not eat fish rest of day

If YES, repeat Question #9a above for up to 6 eating occasions.

If NO, repeat Question #11 for all eating occasions yesterday.

If “Did not eat fish rest of day,” skip ahead to next section, Question #12.

Table A-3. 24-Hr Recall: Types, Quantities, Methods, and Sources of Fish Eaten Yesterday

Occasion # & Description¹		Species Type²	Portion Size / Quantity <i>See Displays (enter display #)</i>	Preparation / Cooking Method <i>Check box</i>		Source <i>Check box</i>
1		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
2		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho

3		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho

			Shellfish (organisms): _____	<input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Outside of Idaho
4		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
5		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught

6			Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho

1. "Description" refers to a distinct fish-eating occasion defined by the respondent (breakfast, lunch, dinner, snack, or a time or number).
2. See Table A-4 for species list; will be coded later as anadromous, freshwater resident, or marine fish and shellfish.

Table A-3a. Portion Size Model Displays: Description and Use

Display Type ¹	Display Numbers ²	Display Description	What Display Represents	How Respondent Reports Portion Size	Associated Mass of Real Fish
Salmon	S1 to S9	Large rubber salmon fillet, cut into 24 servings	Cooked salmon and other fish species with thick fillets	Identify multiples and/or fractions for sections 1 to 24 in 0.25 increments	Serving sections range from 1.5 oz. (42 g) to 6.8 oz. (192 g) of uncooked fish
Trout	T1 to T9	Small plastic trout fillet, single serving	Cooked trout and other fish species with thin fillets	Identify multiples and/or fractions of the fillet in 0.25 increments	One fillet is 3.0 ounces (85 grams) of baked fish
Lamprey	L1 to L9	Gray PVC pipe, 2" diameter, 14" long, notched every 2" for 7 servings	Cooked adult lamprey (eel)	Identify multiples and/or fractions of the 2" servings in 0.25 increments	Each 2" serving is calculated to be 4.0 ounces (113 grams) of uncooked fish
Jerky	J1 to J9	Package of real "salmon candy" (dried fish pieces)	Dried pieces of salmon and other fish species	Identify multiples and/or fractions of the package in 0.25 increments	Packages range from 2.6 oz. (74 g) to 2.8 oz. (80 g) of dried fish
Bowls	B1 to B9 (each is a set of 5)	Empty plastic bowls ($\frac{1}{4}$, $\frac{1}{2}$, 1, $1\frac{1}{2}$, and 2 cups) of different colors	Holding containers for fish soups and composite dishes	Identify multiples and/or fractions of a cup in 0.25 increments	1 cup of fish soup is estimated to include $\frac{1}{4}$ cup of uncooked fish, or 2 oz. (57 g)
Mussels	M1 to M9	Color photograph (laminated) of plate with 6 half-shell mussels	Cooked mussels and other bivalve shellfish	Identify number of organisms	TO BE DETERMINED
Crayfish	C1 to C9	Color photograph (laminated) of whole crayfish	Cooked crayfish	Identify number of organisms	TO BE DETERMINED
Shrimp	S1 to S9	Color photograph (laminated) of plate with 6 shrimp	Cooked shrimp	Identify number of organisms	TO BE DETERMINED
Other	N/A	Tuna can for mental reference only (i.e., no 3-D display needed)	Fish (tuna, salmon) in a can or jar	Identify multiples and/or fractions of cans or jars in 0.25 increments	Standard can is 5 ounces (142 g)

Notes

1. A total of nine identical copies of each model display type will be available for use during interviews (five for NPT and four for SBT).
2. Display numbers are written in permanent marker on every model display, as well as contact information for Kristin Callahan, RIDOLFI, 206-436-2774, in the event there are questions or need for replacements.

" = inches

g = grams

oz. = ounces

3.2 Other Dietary Information

“Now I will ask you general questions about your diet.”

12. **“Was the amount of fish you ate yesterday more, less, or about the same as usual?”** (Check)

_____ More than usual

_____ Less than usual

_____ About the same as usual

13. **“Are you currently on any kind of diet, either to lose weight or for some other reason?”** (Check)

_____ Yes

_____ No

_____ Prefer not to answer

4.0 FOOD FREQUENCY QUESTIONNAIRE

The second part of the in-person interview is a food frequency questionnaire (FFQ) based on the past year (12 months), and includes questions on dietary patterns and related activities that may affect fish consumption.

4.1 Fish Consumption

“Thank you for the information about fish you may have eaten yesterday. The next questions are about your fish consumption (and activities involving fish) over the past year.”

4.1.1 Species, Frequency, Quantities

14. **“Did you eat fish in the past 12 months? That includes finfish, shellfish, and seafood. Consider all meals and snacks, including fish within dishes such as soups. Include fish bought from a store, from a restaurant, or caught by you or someone else. Did you eat fish in the past 12 months?” (Check)**

_____ Yes

_____ No

If YES, continue to Question #15.

If NO, ask **“Please consider ANY amount of fish you may have eaten in the past year.”** If still NO, terminate interview (skip to Section 5.2, Interview End).

15. **“Please tell me which types of fish you ate in the past 12 months (including the fillet and any parts). For each fish type you say you have eaten, I will ask you how often you ate it and how much you usually ate. You will be able to respond according to two periods: when the fish is in-season and the rest of the year. Remember to consider breakfast, lunch, dinner, and snacks, and include fillets, stews, and other dishes. Do NOT include special events, such as feasts and ceremonies; I will ask about that later.”**

Substitute each species name listed in Table A-4 for each of the questions below, and complete the table accordingly. Be prepared to show species photographs, if necessary, and portion size displays. Ask all questions for each species one-by-one, and record frequency according to “in season” and the rest of the year and record portion sizes according to Table A-4a.

16. **"In the past 12 months, did you eat (Species X) ?"**

If YES, check box in Table A-4 and continue to Question #17.

If NO, repeat question for next species on list.

17. **"Did you eat about the same amount of (Species X) throughout the year or did you eat more during certain periods and less during other periods of the year?"**

If SAME, ask Questions #18-19 and complete Table A-4 for one period; enter length of period as 12 months. If contradiction occurs (e.g., reports only 3 months), ask **"what about the rest of the year?"** (and consider as NOT SAME below).

If NOT SAME, skip to Question #20 and complete Table A-4 for both high and low fish-eating periods.

18. **"In the past 12 months, how often did you eat (Species X) in any form (e.g. cooked or smoked fillets, dried, or soups)?"** Enter value and check the units (number of portions per day, per week, per month, or per year).

19. **Please tell me what your typical portion size was when you ate (Species X). You may only choose ONE type of measurement, either enter the section numbers or one of the measurements below."** Refer to portion displays.

REPEAT Question #16 for each species type listed on Table A-4.

20. **"In the past 12 months, how often did you eat (Species X) in any form (e.g. cooked or smoked fillets, dried, or soups) when it was in season?"**

Enter value and check the units (number of portions per day, per week, per month, or per year).

21. **Please tell me what your typical portion size was when you ate (Species X) when it was in season. You may only choose ONE type of measurement, either enter the section numbers or one of the measurements below."** Refer to portion displays.

22. **"Recognizing that past years may be different, how long was (Species X) in season (total in weeks or months)?"** Enter value in weeks or months.

23. **"In the past 12 months, how often did you eat _____ (*Species X*) in any form (e.g. cooked or smoked fillets, dried, or soups) during the rest of the year ?**
Enter value and check the units (number of portions per day, per week, per month, or per year).

24. **Please tell me what your typical portion size was when you ate _____ (*Species X*) during the rest of the year. You may only choose ONE type of measurement, either enter the section numbers or one of the measurements below"** Refer to portion displays.

25. REPEAT Question #16 for each species type listed on Table A-4.

26. **"Are there any other fish or shellfish species that you ate in the past 12 months that we have not mentioned here?"**
REPEAT this question and Question #17 (series of questions).

Table A-4. FFQ: Types, Frequency, and Quantity of Species Eaten in Past 12 Months

Fish Species ¹	Check if eaten	Consumption When Fish are In Season ² Or Same Consumption Year Round				Consumption Rest of the Year (Blank if Same Consumption Year Round)			
		Number of Portions	Portions per day, week, month, or year (circle)	Typical Portion Size (& display #) ³	Length of period (weeks or months)	Number of Portions	Portions per day, week, month, or year (circle)	Typical Portion Size (& display #) ³	Length of period (auto-calculated)
SALMON AND STEELHEAD									
Chinook (King) Salmon			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Coho (Silver) Salmon			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Sockeye (Red) Salmon			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Kokanee (resident form of sockeye)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Steelhead (migratory form of rainbow trout)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Other salmon species (specify, e.g., Chum, Pink, Atlantic salmon)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
All salmon and steelhead / species not identified			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
RESIDENT TROUT									
Rainbow Trout			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Cutthroat Trout			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Cutbow Trout (hybrid of Rainbow and Cutthroat Trout)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Bull Trout (Dolly Varden)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Brook Trout			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Lake Trout			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Brown Trout			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Other trout species (specify)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
All resident trout / species not identified			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.

Fish Species ¹	Check if eaten	Consumption When Fish are In Season ² Or Same Consumption Year Round				Consumption Rest of the Year (Blank if Same Consumption Year Round)			
		Number of Portions	Portions per day, week, month, or year (circle)	Typical Portion Size (& display #) ₃	Length of period (weeks or months)	Number of Portions	Portions per day, week, month, or year (circle)	Typical Portion Size (& display #) ³	Length of period (auto-calculated)
OTHER FRESHWATER FISH AND SHELLFISH									
Sturgeon			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Lamprey			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Whitefish			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Sucker			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Burbot			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Northern Pikeminnow (Squawfish)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Bass			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Bluegill			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Carp			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Catfish			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Crappie			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Sunfish			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Tilapia			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Walleye			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Yellow Perch			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Other freshwater finfish (specify)			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Crayfish			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Freshwater Clams or Mussels			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.
Unspecified freshwater fish			Day Wk. Mo. Yr.		Wk. Mo.		Day Wk. Mo. Yr.		Wk. Mo.

Fish Species ¹	Check if eaten	Consumption When Fish are In Season ² Or Same Consumption Year Round				Consumption Rest of the Year (Blank if Same Consumption Year Round)					
		Number of Portions	Portions per day, week, month, or year (circle)				Number of Portions	Portions per day, week, month, or year (circle)			
SEAFOOD / MARINE FISH AND SHELLFISH											
Cod			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Halibut			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Pollock			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Tuna			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Lobster			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Crab			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Marine Clams or Mussels			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Shrimp			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Other marine fish or shellfish (Specify)			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Other marine fish or shellfish (Specify)			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
Other marine fish or shellfish (Specify)			Day	Wk.	Mo.	Yr.		Wk.	Mo.		
UNSPECIFIED FISH OR SHELLFISH SPECIES			Day	Wk.	Mo.	Yr.		Wk.	Mo.		

Notes

1. Species are listed and grouped according to the most commonly eaten types of fish and shellfish.
2. Fish consumption "in season" is based on respondents perception or experience related to harvest and assumed higher consumption (compared to the rest of the year); biological seasons (e.g., fish runs) will be evaluated during data analysis and do not have to correspond to the duration of seasons noted by the respondent.
3. See 24-hour dietary recall (Table A-3) for examples of portion size data to enter according to species type (e.g., salmon, trout, lamprey, shellfish) or preparation method (jerky, bowls of soup). A description of the portion displays is provided in Table A-3a above.

4.1.2 Parts of Fish Consumed, Preparation Methods, and Sources

The next questions are about the parts of fish you eat, methods of preparation, and sources (where acquired) according to species groups. Those groups are 1) salmon and steelhead, 2) trout species, 3) sturgeon, and 4) suckers and whitefish.” Complete Table A-5 for the following questions.

27. **“When you eat a fish fillet, what percent of the time do you eat the following species of fish with skin?”**

ASK question for 1) salmon and steelhead, 2) trout, 3) sturgeon, and 4) suckers and whitefish. Record answers in percent (including zero) or leave blank if that species type is not consumed at all. Complete Table A-5.

28. **“When you eat (species group) , what percent of the time do you eat the eggs and what percent of the time do you eat other organs (including head and bones)?”**

ASK question for 1) salmon and steelhead, 2) trout, 3) sturgeon, and 4) suckers and whitefish. Record answers in percent (including zero) or select “Not Applicable” if that species type is not consumed at all. Complete Table A-5.

29. **“Thinking about how the fish that you eat is prepared, what percent of the time that you eat (species group) is it: baked or broiled? smoked? dried? in a soup? or other method (specify)? Your answers should total 100%.”**

ASK question for 1) salmon and steelhead, 2) trout, 3) sturgeon, and 4) suckers and whitefish. Complete Table A-5.

30. **“Thinking about where the fish comes from that you eat, what percent of the time do you get (species type) from the following sources? Your answers should total 100%.”**

- **Bought from a store (grocery or market)?**
- **From a restaurant?**
- **Caught by you or someone else in Idaho waters, including Tribal distributions?**
- **Caught by you or someone else outside of Idaho waters, including Tribal distributions?**

ASK question for 1) salmon and steelhead, 2) trout, 3) sturgeon, and 4) suckers and whitefish. Complete Table A-5.

Table A-5. FFQ: Fish Parts Eaten, Preparation Methods, and Sources

Species Group:	Salmon and Steelhead	Trout	Sturgeon	Suckers and Whitefish
Percent of Time Typically Eat:				
Skin				
Eggs				
Head, bone, and/or organs				
Percent of Time Typically Prepare (total 100%):				
Baked or broiled				
Smoked				
Dried				
In a soup				
Other:				
Don't know				
Percent of Time Typically Obtained (total 100%):				
Bought from a store (grocery or market)				
From a restaurant				
Caught by you or someone else (in Idaho waters)				
Caught by you or someone else (outside of Idaho)				
Other:				
Don't know				

4.2 Special Events and Gatherings

“I will now ask questions related to your fish consumption during special events and gatherings, including ceremonies or other community events.” Complete Table A-6 for the following questions.

31. **“In the past 12 months, how many special events and gatherings did you attend (either per week, month or year)?”** (Enter number and circle one unit)
 _____ Events per Week / Month / Year

If zero, skip to next section (4.3), Question #35.

32. **“Did you eat fish in any form (e.g. cooked or smoked fillets, dried, or soups) at these special events and gatherings, such as 1) salmon and steelhead, 2) trout, 3) sturgeon, 4) suckers or whitefish?”** (Circle answer in Table A-6)

_____ Yes

_____ No

_____ Don't know / Refused

If YES continue to next question

If NO or DON'T KNOW, skip to next section (4.3), Question #35.

33. **“What was your typical portion size for the following species at the special events and gatherings? You may only choose ONE type of measurement, either enter the section numbers or one of the measurements below.”**

ASK question for 1) salmon and steelhead, 2) trout, 3) sturgeon, and 4) suckers and whitefish. Complete Table A-6. (See portion models.)

34. **“At what percent of the special events and gatherings did you eat (species group)?”**

ASK question for 1) salmon and steelhead, 2) trout, 3) sturgeon, and 4) suckers and whitefish. Complete Table A-6.

Table A-6. FFQ: Fish Consumption at Gatherings

Species Group	Consumed (circle)	Typical Portion Size (enter sections, fillets, packages, cups– see Table A-4a for model list)	Percent of time eat fish at gatherings
Salmon and Steelhead	YES NO		%
Trout	YES NO		%
Sturgeon	YES NO		%
Suckers and Whitefish	YES NO		%

4.3 Fishing Activities

“I am now going to ask you some questions about fishing.”

35. “Over the past 12 months, did you take part in any fishing-related activities?” (Check)

_____ Yes

_____ No

_____ Prefer not to answer

If YES, continue to next question.

If NO, ask **“Why not”**? (Check and skip to next section)

If prefer not to answer, skip to next section.

_____ Fish advisories

_____ Pollution

_____ Other environmental concerns

_____ Not enough fish available to catch

_____ Limited access to fishing areas

_____ Used to access to boat/fishing gear, not anymore

_____ Too far from fishing areas

_____ Too busy, no time

- _____ No longer custom, prefer other activities
- _____ Prefer other foods
- _____ Don't know how to fish
- _____ Prefer not to answer
- _____ Other _____

36. **“Now I’m going to ask you the approximate number of times you went fishing (for fish and shellfish) each month. How many times did you go fishing during each of the following months?”** (List and enter value for each)

- _____ Times in January
- _____ Times in February
- _____ Times in March
- _____ Times in April
- _____ Times in May
- _____ Times in June
- _____ Times in July
- _____ Times in August
- _____ Times in September
- _____ Times in October
- _____ Times in November
- _____ Times in December

37. **“What percent of the fish that you harvest do you keep for you and your household, what percent do you give/distribute to others outside your household, and what percent do you sell (your answers should total 100%)?”** (Enter)

- _____ Percent Keep
- _____ Percent Give to others
- _____ Percent Sell
- 100% Total**

38. **“Do you own or have access to fishing gear?”** (Check)

- _____ Yes
_____ No
_____ Prefer not to answer

39. **“Do you own or have access to a boat?”** (Check)

- _____ Yes
_____ No
_____ Prefer not to answer

4.4 Changes in Fish Consumption

“I am now going to ask you questions about changes in fish consumption and availability. Some of these may be open-ended questions. We do not intend to collect ANY culturally-sensitive information.”

40. **“Has there been a change over time in your fish consumption?”** (Check)

- _____ Yes
_____ No
_____ Prefer not to answer / Don't know

If YES, continue to next question.

If NO or other, skip to Question #41.

40a. **“How has it changed most recently?”** (Check)

- _____ Increased consumption
_____ Decreased consumption
_____ Other change (e.g., available species) _____

40b. **“When did it change?”**

- _____ Within past 5 years
- _____ In the 2000s (or 5 to 15 years ago)
- _____ In the 1990s (or 15 to 25 years ago)
- _____ In the 1980s (or 25 to 35 years ago)
- _____ In the 1970s (or 35-45 years ago)
- _____ In the 1960s or earlier (more than 45 years ago)

40c. **“Why did it change?”** (Multiple choice options may be developed in Pilot Test)

41. **“In the past, how important was fish to your Tribe’s heritage and culture?”**

- _____ Very important
- _____ Somewhat important
- _____ Not important
- _____ Prefer not to answer / Don’t know

41a. **“Currently, how important is fish to your Tribe’s heritage and culture?”**

- _____ Very important
- _____ Somewhat important
- _____ Not important
- _____ Prefer not to answer / Don’t know

42. **“Has there been a change in access to fish and fishing (for you or others) over time?”** (Check)

- _____ Yes
- _____ No
- _____ Prefer not to answer / Don’t know

If YES, continue to next question.
If NO or other, skip to Question #43.

42a. **“How has it changed?”** (Check)

- _____ More access to fishing
_____ Less access to fishing
_____ Other change _____

42b. **“When did it change?”**

- _____ Within past 5 years
_____ In the 2000s (or 5 to 15 years ago)
_____ In the 1990s (or 15 to 25 years ago)
_____ In the 1980s (or 25 to 35 years ago)
_____ In the 1970s (or 35-45 years ago)
_____ In the 1960s or earlier (more than 45 years ago)

42c. **“Why did it change?”** (Multiple choice options may be developed in Pilot Test)

43. **“Has there been a change in how often you fish (for you or others)?”**
(Check)

- _____ Yes
_____ No
_____ Prefer not to answer / Don't know

If YES, continue to next question.
If NO or other, skip to Question #44.

43a. **"How has it changed most recently?"** (Check)

- _____ Increased frequency
_____ Decreased frequency
_____ Other change _____

43b. **"When did it change?"**

- _____ Within past 5 years
_____ In the 2000s (or 5 to 15 years ago)
_____ In the 1990s (or 15 to 25 years ago)
_____ In the 1980s (or 25 to 35 years ago)
_____ In the 1970s (or 35-45 years ago)
_____ In the 1960s or earlier (more than 45 years ago)

43c. **"Why did it change?"** (Multiple choice options may be developed in Pilot Test)

44. **"Has there been a change in the way you prepare or use fish?"** (Check)

- _____ Yes
_____ No
_____ Prefer not to answer / Don't know

If YES, continue to next question.

If NO or other, skip to Question #45.

44a. **"How has it changed most recently?"**

- _____ Different cooking method
_____ Different use
_____ Prefer not to answer / Don't know

44b. **“When did it change?”**

- _____ Within past 5 years
- _____ In the 2000s (or 5 to 15 years ago)
- _____ In the 1990s (or 15 to 25 years ago)
- _____ In the 1980s (or 25 to 35 years ago)
- _____ In the 1970s (or 35-45 years ago)
- _____ In the 1960s or earlier (more than 45 years ago)

44c. **“Why did it change?”** (Multiple choice options may be developed in Pilot Test)

45. **“Compared to your fish consumption now, how much/how frequently would you like to consume fish in the future?”** (Check)

- _____ Increase consumption
- _____ Decrease consumption
- _____ Maintain same consumption
- _____ Prefer not to answer / Don't know

If INCREASED, continue to next question.

If DECREASED or other, skip to next section.

46. **“If you prefer to eat more fish or seafood than you're currently eating, what would have to occur for you to eat that amount in the future?”**

5.0 GENERAL INFORMATION

The third and final part of the in-person interview involves collecting general information from the respondent and recording final administrative data.

5.1 Respondent Information

Respondents will be asked demographic questions as well as (for female respondents) questions related to breastfeeding history.

5.1.1 Demographic Information

“This is the final part of the interview. I have a few general questions and then we will be done. These include reporting your height and weight, which will help us to calculate and check fish consumption rates, and reporting education and income ranges, which will help us determine fish consumption rates for various population groups.” (Check or enter – if respondent prefers not to say, enter 999)

47. Gender (check):

_____ Male

_____ Female

48. **“What is your age?”** _____ (years)

49. **“What is your height?”** _____ feet _____ inches

50. **“How much do you weigh?”** _____ pounds

51. **“How many people live in your household, including yourself?”** _____

52. **“Do you live on your Tribe’s Reservation?”** (Check)

_____ Yes

- _____ No
_____ Prefer not to say

53. **“What is the highest level of education that you’ve completed?”** (Check)

- _____ Elementary School
_____ Middle School
_____ High School / GED
_____ Associates Degree
_____ Bachelor’s Degree
_____ Master’s Degree
_____ Doctorate
_____ Prefer not to say

54. **“What is your approximate household income per year?”** (List all options below, except “prefer not to say” and check)

- _____ \$15,000 or less
_____ More than \$15,000 up to \$25,000
_____ More than \$25,000 up to \$35,000
_____ More than \$35,000 up to \$45,000
_____ More than \$45,000 up to \$55,000
_____ More than \$55,000 up to \$65,000
_____ More than \$65,000
_____ Prefer not to say

5.1.2 Breastfeeding History

The following questions are for female respondents only; if male, skip to next section.

55. **“Have you ever given birth?”** (Check)

- _____ Yes

- _____ No
_____ Prefer not to answer

If YES, continue to next question.
Otherwise, skip to next section.

56. **“When did you most recently give birth? _____ / _____ (MM, YYYY)**

57. **“Was this baby ever breastfed or fed breast milk? (Check)**

- _____ Yes
_____ No
_____ Prefer not to answer

If YES, continue to next question.
Otherwise, skip to next section.

58. **“If the youngest child is no longer breastfeeding, at what age did you stop feeding breast milk to this child?” (Provide in months or check other option)**

- _____ Stopped at _____ (months old)
_____ Still breastfeeding
_____ Prefer not to answer
_____ Not applicable (not biological mother, etc.)

5.2 Interview End

Upon completing the interview, the interviewer will offer appreciation and complete the remaining administrative information, including signing a form verifying participation.

“This concludes the interview. If any of your answers included culturally-sensitive information, please tell me.

- _____ Yes, included culturally sensitive information
_____ No culturally sensitive information included

_____ Don't know / Prefer not to answer

If YES, this questionnaire will be reviewed by a Tribal official and culturally sensitive information may be edited or redacted prior to further analysis and review.

Thank you SO very much for your time and cooperation today. Your participation will contribute significantly to the overall success of this survey and help protect the health of our Tribe. It would also benefit the survey if you could participate in a second, follow-up interview over the phone in the next one to four weeks. This second interview will be much shorter and should only take about 15 minutes."

59. "Is it okay if I contact you again for a follow-up call?"

_____ Yes

_____ No

59a. If YES, "what is the best phone number to reach you?" _____

59b. If YES, "Thank you. I am going to leave photographs of the portion display models with you so that you will have them for reference when I call." Leave actual-size photographs of models with the respondent.

59c. If NO, remind respondent of the importance of this study and ask again.

60. "Thank you again for your time today, that is all." Complete information below.

Record interview end time and calculate interview length.

61. End time: _____ AM / PM (circle)

62. Length of interview: _____ (hours and/or minutes)

63. Was the interview conducted in private or were others present? (Check)

_____ In private

_____ Others were present

5.3 Post-Interview

Following the interview, the interviewer will assess and record the respondent's level of participation and the interviewer will acknowledge that he/she recorded the information truthfully and to the best of his/her ability by signing the following guarantee of authenticity.

5.3.1 Interview Quality

64. Respondents cooperation: (Check)

_____ Very good

_____ Good

_____ Fair

_____ Poor

65. Respondent's reliability: (Check)

_____ Highly reliable

_____ Generally reliable

_____ Questionable

_____ Unreliable

Notes / Reasons for opinions:

66. Note any topics or specific questions that appeared confusing or particularly challenging for the respondent to answer.

Respondent ID: _____

5.3.2 Interviewer Guarantee of Authenticity

67. I, _____ (printed name of interviewer) hereby affirm that the answers recorded on this questionnaire reflect a complete and accurate accounting of my interview with the respondent.

Signature of Interviewer

Date

6.0 SECOND 24-HOUR DIETARY RECALL

Based on the results of the first interview, which includes a 24-hour dietary recall, food frequency questionnaire, and general demographic information, a subset of individuals will be selected as “high” fish consumers for participation in a second 24-hour dietary recall by telephone. Words to be spoken by the interviewer are identified in bold. Questions will be asked in numeric order.

6.1 Administrative Information

Since this telephone interview will be conducted at a later date, general administrative information will be completed similar to the first interview (prior to questioning the respondent).

6.1.1 Interviewer Identification

1. Interviewer Name _____
2. Interviewer ID: _____

6.1.2 Respondent Identification

3. Respondent ID: _____
4. Phone number: _____

6.1.3 Interview Date, Time, and Location

5. Date: _____ / _____ / _____ (MM/DD/YYYY)
6. Day (of the week): _____
7. Start time: _____ AM / PM (circle)
8. City, State: _____

6.2 Introduction

“Hello, my name is _____, and I am calling on behalf of the _____ Tribe. We appreciate your continued willingness to participate in our fish consumption survey.

The information you provide during this follow-up interview, as well as your previous answers, plus the information of other Tribal members, will help us understand the rates of fish consumption, how fish is prepared, and the species or types of fish regularly eaten by members of the _____ Tribe.

The information that you provide during this interview is confidential. Your responses to the questions will be combined with those of others so that your answers cannot be identified. If you have any questions, please refer to the information sheet I gave you previously.

This follow-up survey is much shorter and should only take about 15 minutes. I will ask you to tell me how much fish you ate in the last 24 hours. Please refer to the photographs I left with you previously. If you do not know an answer or do not feel comfortable answering, we can skip that question. You are free to not answer any of the questions. May we start the interview now?”

- ☐ Interviewer check this box if respondent agrees to participate in the follow-up telephone interview.

6.3 Fish Consumption

9. **“The first questions are about your fish consumption yesterday. Please consider what you ate yesterday. I am going to ask you about EACH time you ate. That would include meals, snacks, eating at home, eating at a friend’s or relative’s house or a purchase somewhere. It includes eating fish anywhere or at any time and in any amount. Did you eat any fish yesterday?”**

_____ Yes

_____ No

_____ Don’t know/Refused

If YES, continue to next Question #9a

If NO, skip to next Section (6.5), Question #14.

9a. **“Please think about the first time you ate yesterday Please enter a description (name, time, or number) for the first occasion where you ate fish yesterday (which includes finfish, shellfish, and seafood). Consider all meals and snacks, including fish within dishes such as soups. Include fish bought from a store, from a restaurant, or caught by you or someone else.”**
(Enter description or occasion number in Table A-7)

10. **“What type of fish did you eat?”** (Refer to species display, if needed, enter species type in Table A-7; see Table A-4 above for list of species).

10a. **“How much of the (species type mentioned) did you eat?** (See quantity displays according to species type; enter portion size according to Table A-7a).

10b. **“How was the (species type mentioned) prepared or cooked?**
(Unprompted, check box in Table A-7).

10c. **“Where did the (species type mentioned) come from? Was it from a market or store? Was it from a restaurant? Or was it caught by you or someone else (this includes Tribal distributions)?**

10d. **“Was it from Idaho waters or outside of Idaho?”** (Check box in Table A-7).

10e. **“Did you eat this species prepared in any other way or did you eat any other species of fish for (eating occasion mentioned) ?”**

11. **“Please think about the NEXT time you ate yesterday; when was that (name the eating occasion)? Did you eat fish? (Check)**

_____ Yes

_____ No

_____ Did not eat fish rest of day

If YES, repeat Question #10 above for up to 6 eating occasions.

If NO, repeat Question #11 for all eating occasions yesterday.

If “Did not eat fish rest of day,” skip ahead to next section, Question #12

Table A-7. 24-Hr Recall: Types, Quantities, Methods, and Sources of Fish Eaten Yesterday

Occasion # & Description¹		Species Type²	Portion Size / Quantity <i>See Displays (enter display #)</i>	Preparation / Cooking Method <i>Check box</i>		Source <i>Check box</i>
1		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
2		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho

3		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho

			Shellfish (organisms): _____	<input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Outside of Idaho
4		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
5		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Other, Unknown <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Stew, Soup <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Microwaved	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught

6			Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 1:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 2:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho
		Species 3:	Salmon sections #s _____ Trout (thin) fillets: _____ Lamprey sections: _____ Jerky packages: _____ Soup bowls: _____ cups Shellfish (organisms): _____	<input type="checkbox"/> Fried / Sauteed <input type="checkbox"/> Baked / Roasted <input type="checkbox"/> Broiled / Grilled <input type="checkbox"/> Poached / Boiled <input type="checkbox"/> Dried, Smoked, Salted <input type="checkbox"/> Casserole, Mixed Dish	<input type="checkbox"/> Stew, Soup <input type="checkbox"/> Canned, Pickled <input type="checkbox"/> Microwaved <input type="checkbox"/> Raw / Uncooked <input type="checkbox"/> Other, Unknown 	<input type="checkbox"/> Market / Store <input type="checkbox"/> Restaurant <input type="checkbox"/> Caught ----- <input type="checkbox"/> In Idaho <input type="checkbox"/> Outside of Idaho

1. "Description" refers to a distinct fish-eating occasion defined by the respondent (breakfast, lunch, dinner, snack, or a time or number).
2. See Table A-4 for species list; will be coded later as anadromous, freshwater resident, or marine fish and shellfish.

Table A-7a. Portion Size Model Displays: Description and Use

Display Type ¹	Display Numbers ²	Display Description	What Display Represents	How Respondent Reports Portion Size	Associated Mass of Real Fish
Salmon	S1 to S9	Large rubber salmon fillet, cut into 24 servings	Cooked salmon and other fish species with thick fillets	Identify multiples and/or fractions for sections 1 to 24 in 0.25 increments	Serving sections range from 1.5 oz. (42 g) to 6.8 oz. (192 g) of uncooked fish
Trout	T1 to T9	Small plastic trout fillet, single serving	Cooked trout and other fish species with thin fillets	Identify multiples and/or fractions of the fillet in 0.25 increments	One fillet is 3.0 ounces (85 grams) of baked fish
Lamprey	L1 to L9	Gray PVC pipe, 2" diameter, 14" long, notched every 2" for 7 servings	Cooked adult lamprey (eel)	Identify multiples and/or fractions of the 2" servings in 0.25 increments	Each 2" serving is calculated to be 4.0 ounces (113 grams) of uncooked fish
Jerky	J1 to J9	Package of real "salmon candy" (dried fish pieces)	Dried pieces of salmon and other fish species	Identify multiples and/or fractions of the package in 0.25 increments	Packages range from 2.6 oz. (74 g) to 2.8 oz. (80 g) of dried fish
Bowls	B1 to B9 (each is a set of 5)	Empty plastic bowls ($\frac{1}{4}$, $\frac{1}{2}$, 1, $1\frac{1}{2}$, and 2 cups) of different colors	Holding containers for fish soups and composite dishes	Identify multiples and/or fractions of a cup in 0.25 increments	1 cup of fish soup is estimated to include $\frac{1}{4}$ cup of uncooked fish, or 2 oz. (57 g)
Mussels	M1 to M9	Color photograph (laminated) of plate with 6 half-shell mussels	Cooked mussels and other bivalve shellfish	Identify number of organisms	TO BE DETERMINED
Crayfish	C1 to C9	Color photograph (laminated) of whole crayfish	Cooked crayfish	Identify number of organisms	TO BE DETERMINED
Shrimp	S1 to S9	Color photograph (laminated) of plate with 6 shrimp	Cooked shrimp	Identify number of organisms	TO BE DETERMINED
Other	N/A	Tuna can for mental reference only (i.e., no 3-D display needed)	Fish (tuna, salmon) in a can or jar	Identify multiples and/or fractions of cans or jars in 0.25 increments	Standard can is 5 ounces (142 g)

Notes

1. A total of nine identical copies of each model display type will be available for use during interviews (five for NPT and four for SBT).
2. Display numbers are written in permanent marker on every model display, as well as contact information for Kristin Callahan, RIDOLFI, 206-436-2774, in the event there are questions or need for replacements.

" = inches

g = grams

oz. = ounces

6.4 Other Dietary Information

“Now I will ask you general questions about your diet.”

12. **“Was the amount of fish you ate yesterday more, less, or about the same as usual?”** (Check)

_____ More than usual
_____ Less than usual
_____ About the same as usual

13. **“Are you currently on any kind of diet, either to lose weight or for some other reason?”** (Check)

_____ Yes
_____ No
_____ Prefer not to answer

“This concludes the interview. Thank you SO very much for your time and cooperation today. Your participation will contribute significantly to the overall success of this survey and help protect the health of our Tribe. We will be calling a few people back just as a quality control measure. Thanks again for your time; that is all.”

6.5 Post-Interview

Following the interview, the interviewer will record the telephone interview end time and length and acknowledge that he/she recorded the information truthfully and to the best of his/her ability by signing the following guarantee of authenticity.

Record interview end time and calculate interview length.

14. End time: _____ AM / PM (circle)

15. Length of interview: _____ (hours and/or minutes)

16. I, _____ (printed name of interviewer) hereby affirm that the answers recorded on this questionnaire reflect a complete and accurate accounting of my interview with the respondent.

Signature of Interviewer

Date